

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0252346 - TRUYA SUSHI	Site Address 3255 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 06/25/2026
Program PR0376985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SJ INC	Inspection Time 13:00 - 14:00
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By VICTOR TRAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: There is no handwash soap in the front sushi bar area.

[CA] Stop using the dishwashing soap for handwashing, and install a wall-mounted soap dispenser immediately.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish.

[CA] If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice, we must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide an HACCP plan SOP for the facility.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: The facility serves raw, partially cooked, or medium rare food products, but a consumer advisor note is missing from the menu.

[CA] If any food products that have animal-derived contents that are sold raw, partially cooked, or served medium rare, the consumer must be notified orally by the employees, or consumer advisory note must be written on the menu that notes the significantly increased risk of consuming those FOODs by way of a disclosure using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

Disclose the food product with a written statement that clearly includes either of the following:

(1) A description of the animal-derived FOODs, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served raw or undercooked or contain or may contain raw or undercooked ingredients.

(3) Provide a reminder that advises Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Couple of drain flies were observed in the janitorial and dining area.

[CA] Eliminate vermin from the facility by a legal method.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: There is a gap between the back screen door and the finish concrete.

[CA] To prevent vermin infestation, please install a weather stripping on the screen door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Ambient temperature	Sushi Bar's undercounter fridge	34.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited inspection is conducted for a change of ownership for SR0885327

NEW OWNER: Zuko Sushi & Grill, INC

NEW FACILITY NAME: Zuko Sushi & Grill

The applicant has completed the application for an Environmental Health Permit.

FP11 \$2,281.00 will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 7/0126 - 06/30/27. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permits from a public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

***Structural Review inspection conducted on 06/25/2026.**

2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

Or contact dehplancheck@deh.sccgov.org for information on the plan submittal process and fees.

3. Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/9/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Victor Tran
Owner

Signed On: June 25, 2026